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Candy Popularity

By ESTHER ELLEN RAYBURN

The above recipe is good, but all college girls know that in case the bedroom supply shelf runs out of milk or vanilla, very good fudge can be made by using sugar, cocoa, water, and butter. More butter should be added when water is used. It may be that the hurry-up way is best after all.

If fudge is king of college candy, then pinuche is the queen. When there is to be popcorn at the feed everyone clammers for pinuche because popcorn and pinuche are quite the latest thing for spreads.

Pinuche

2 cups brown sugar
3/4 cup liquid (condensed milk, cream or milk)
1 tbsp. butter if milk is used
1 pinch salt

Cook the sugar, salt and liquid until it forms a soft ball in water. Remove from fire, allow to cool, add nuts, and beat.

There are still those poor souls who are not sufficiently learned in the art of candy making as to tackle either fudge or pinuche. What then? Are they to suffer from this awful unpopularity? Indeed no, for there are other simpler but delicious recipes that are desirable. Cinnamon Gib among these is not so foreign as it sounds. In fact, Iowa corn plays a big part in the success of Cinnamon Gib.

Cinnamon Gib

1 can Karo corn syrup
2 tbsp. butter
1 tsp. cinnamon

Cook the ingredients until when dropped in water the candy becomes brittle. Pour into a buttered tin and allow to cool. This makes a brittle, buttery, cinnamon candy that is not particularly rich, yet which satisfies the craze for something to eat between meals. Perhaps it is that very "I'm starved" craze which first induced the girls to try peanut brittle on their grills.

Peanut Brittle

2 cups sugar
1 cup Karo syrup
1 cup water
1 cup peanuts
1 tbsp. butter

Cook the sugar, syrup and water until it becomes brittle when dropped in water. Add the butter just before removing from the fire. Have the peanuts spread on a buttered platter and pour the syrup over them.

Butter Scotch

2 cups sugar
1/2 cup syrup
1/3 cup butter
1 tbsp. vinegar
2 tbsp. water
1/4 tsp. vanilla

Put ingredients into sauce pan and stir until dissolved. Boil until it forms a soft ball in water. Add the vanilla just before pouring out. Be careful not to stir while pouring or it will sugar out.

Brown Sugar Nuts

2 cups brown sugar
1/2 cup milk
1/2 tsp. vanilla
2 cups mixed nut meats

Boil sugar and milk until it becomes brittle in water, remove from fire and add vanilla. Have nuts spread on a buttered platter very thick and pour syrup mixture over nuts. The result should be a mass of nuts with just enough syrup to hold them together.

There are many other equally good recipes for candy, but these kinds are the simplest and most popular at college. They are the ones which take the least time and equipment. Candy times are the lazy times and the recipes are the best that can be made quickly and without a great deal of energy.

Alice Mann’s Three Years in the Desert

SLEEPLESS nights, while violent desert winds tore at her four-room portable bungalow; walking guided by the stars; waking before dawn to watch the mysterious desert mirage; sleeping under starlit skies, often alone, with dangerous “side-winders” (snakes) about and coyotes barking in the distance; all these were the experiences of an Iowa State graduate, Miss Alice Mann, ’90, who tells of her three years homesteading in California on her desert claim.

"Long before daylight," writes Miss Mann, "on the morning of November 7, 1918, my brother and I reached Lelitler, Indian Wells Valley. During the day we were transported with our personal and household belongings to a portable four-room bungalow which had been moved onto my claim from a neighboring claim. We immediately established my home, notwithstanding the fact that the moving dislocated the ridge-boards so we could see daylight thru the peak of the roof.

We were delighted that we could begin holding down the claim at once and everything moved on serenely for several days. Then, without warning, one of the violent winds for which most deserts are famous, came suddenly upon us. For two days and nights it blew with terrible force. Twice I saw the roof on one side rise several inches and every moment expected it to move off into space, leaving only the starry heavens above us. Two awful, sleepless nights and then—the calm. The wonderful stillness and the exquisite beauty of the landscape after the storm is sent an indescribable charm to the desert.”

Indian Wells Valley, Miss Mann says, is a fertile country about twenty miles wide and thirty in length in the northwest corner of Kern county, California. The Valley is entirely surrounded by mountains, with the high Sierras on the west.

"Alfalfa, grapes, peaches, pears and nearly all kinds of vegetables are successfully grown there. Cotton has been experimented with and thrives in the locality. Melons of all kinds are the best in quality I have ever seen. A very enterprising settler has one hundred acres of alfalfa he recently shipped out a carload of cattle.

"My nearest neighbor was half a mile away. We went a mile and a quarter for milk and butter, but the rattlers seldom troubled us and it was fine exercise. If our walk happened to be at night we were guided by the location of certain constellations.